

mangerie

21 years

www.mangeriebekte.com
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MANGERIE BREAKFAST

tomatoes with olive oil and oregano, cucumber, marinated olives, ezine feta cheese, fresh goat cheese, aged kaşar, provolone cheese, butter, clotted cream, jams, nutella, hazelnut butter, seasonal fruits

1650 tl

~ for 2-3 people ~

Breakfast Bowl 825 tl

olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing

~ served every day until 5 pm ~

SWEET THINGS

Pancake with banana 825 tl with berries 875 tl
 nutella, clotted cream and honey

Granola 875 tl
 with berries and yoghurt

Seasonal Fruit Salad 875 tl

PATISSERIE

Muffin with Parmesan and Green Olives 345 tl

White Chocolate and Coffee Muffin 345 tl

Savoury Pastry with Goat Cheese 295 tl

Croissant 365 tl

Börekitas 450 tl

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 950 tl
 colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 950 tl
 cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Charcuterie Bruschetta 985 tl
 buffalo bocconcini, pistachio pesto, arugula, on focaccia
 choice of: proscuitto crudo / mortadella / vetricina piccante

Smoked Salmon Sandwich 1150 tl
 smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

Goat Cheese and Vegetable Sandwich 950 tl
 grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

Mangerie Toast 900 tl
 provolone cheese, fried egg, mustard, spinach, avocado, whole wheat bread
 mortadella / proscuitto crudo/cotto / bresaola / smoked entrecôte / avocado
 plain 785 tl

Sucuk Toast 895 tl
 mozzarella, thin slices of sucuk, on sourdough rye

Vegetarian (dairy and eggs not included) Pork Nuts

If you have any food allergies, please inform our waiter before ordering.

Prices include VAT and all other taxes and valid as of January 16, 2026. A 10% service charge will be added to your bill.

EGGS

Sunny Side Up

Plain 485 tl

with Cheese 595 tl

with Sucuk or Pastırma 700 tl

with Bacon 750 tl

Scrambled Eggs

550 tl

plain or with spinach

Mangerie Omelette

615 tl

with potatoes and kaşar cheese

Benedicts

on brioche, poached eggs, hollandaise sauce

Spinach 800 tl

Avocado 825 tl

Goat Cheese & Pistachio & Vegetables 825 tl

Prosciutto Cotto 850 tl

Prosciutto Crudo 850 tl

Roast Beef 850 tl

Smoked Salmon 885 tl

Bresaola 850 tl

Mortadella 850 tl

Vetricina Piccante 850 tl

Bacon 850 tl

Smoked Entrecôte 850 tl

Turkish Pastrami 850 tl

Sucuk 850 tl

Menemen

525 tl

green pepper, tomato, oregano, mint

with extra cheese 615 tl

SIDES

Crispy Bacon 995 tl

Grilled Sucuk 850 tl

Avocado 185 tl

Grilled Merguez Sausage 800 tl

Bacon Focaccia Toast

1200 tl
 bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast

1150 tl
 choice of proscuitto crudo / cotto / mortadella / vetricina piccante
 mozzarella, parmesan, spinach

Cheese Focaccia Toast

935 tl
 mozzarella, emmental, kaşar, grilled red pepper, spinach

Roast Beef Sandwich cold

1250 tl
 150 gr roast beef, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread

1250 tl
 grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich

1300 tl
 steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia

Please scan the QR Code for our Allergen Menu.



TO START

Soup du Jour (on weekdays only) 650 tl

Fish Soup 1050 tl

Marinated Shrimps 1150 tl
with garlic, parsley and lemon

Fritter Balls 900 tl
with ricotta & arborio rice

Beetroot with Goat Cheese 850 tl
with mint, basil and pumpkin seeds

Duck Patties 900 tl
with arugula with dressing and dates

Quiche of the Day 1000 tl

'TIS THE SEASON

Broccoli Salad with Almonds and Chickpeas 1015 tl

Kale Salad with Karakılçık Wheat 950 tl
with herbed tulum cheese, apples, walnuts and honey dijon dressing

Deveci Pear & Proscuitto Crudo 980 tl
pear slices, tlos cheese,
with wild honeycomb from Ağrı

TO SHARE

Charcuterie Board 2650 tl (choose 4)

rozbif • prosciutto crudo • smoked turkey • bresaola
mortadella • gite de la noix & pepper • turkish pastrami
prosciutto cotto • smoked entrecôte • vetricina piccante

Cheese Board 2550 tl (choose 4)

parmesan • fresh goat • emmental • edam manchego • blue cheese
trakya aged kaşar • aged gouda • provolent • amber • mera
gorgonzola • tlos

Dips 1000 tl

Hummus • Beets & Almonds • Blue Cheese & Bacon
with crisps

MAINS

Baked Pasta with Halloumi 1150 tl
halloumi, fresh herbs, bechamel sauce

Half Pullet 1350 tl

1 leg, 1 breast; with potatoes and carrots

Duck Confit 1350 tl

with brussel sprouts baked with honey

Grilled Steak Fillet 1525 tl

two pieces of 100 gr steak with broccoli

Meatball and Vegetable Stew in Beef Broth 1500 tl
with terme rice pilaf

Pork or Beef Sausage 1100 tl
with mashed potatoes with lemongrass & ginger

Baked Lamb 1425 tl
with baked celery root

Grilled Salmon 1400 tl
200 gr salmon fillet, with broccoli

Spicy Seafood Stew 1650 tl
calamari, shrimps, sea bass, cherry tomato sauce,
coriander, baby potatoes

Vegetable Layers with Goat Cheese 1150 tl
grilled seasonal vegetables baked in the oven with goat cheese,
olive oil, balsamic, lemon and orange sauce and pistachios,
with arugula, pomegranate syrup & corn bread

SALADS

Tabbouleh with Chicken 1150 tl

grilled chicken breast marinated in soy and sesame oil,
tabbouleh with lime and cinnamon, yedikule lettuce,
arugula, cherry tomatoes, hazelnut

Grilled Steak Fillet Salad 1275 tl

grilled slices of beef fillet with Worcestershire and sesame oil,
mesculin greens, aromatic herbs, parmesan,
sunflower seeds, wasabi mustard dressing

Smoked / Grilled Salmon Salad 1150 tl / 1400 tl

salmon on arugula, cucumber and tomato salad,
capers, parmesan, wasabi mustard dressing, corn bread

Lamb & Homemade Noodle Salad cold 1275 tl

lamb marinated in Worcestershire and wine vinegar,
homemade noodles, fresh spinach, currants

Grilled Calamari Salad 1275 tl

yedikule lettuce, fresh mint, tomatoes, boiled potatoes

Salad with Tulum Cheese 950 tl

tulum cheese marinated with aromatic herbs, mixed greens,
marinated colored peppers, olive oil & lemon dressing,
sunflower seeds, homemade corn bread

Spinach Salad 950 tl

feta cheese, pomegranate molasses,
wine poached pear, corn bread
+crispy bacon 1100 tl

Zucchini Carpaccio with Wheat 1025 tl

zucchini slices marinated in olive oil, sesame oil and rice vinegar,
wheat, arugula, orange slices
+shrimp 1250 tl / +smoked salmon 1250 tl / +tulum cheese 1075 tl

Arugula Salad with Parmesan 995 tl

BURGER

Mangerie Burger 1000 tl

220 gr. burger patty, grilled onion rings, tomato,
yedikule lettuce, aged gouda, mustard dressing, french fries
+bacon 1200 tl

Chicken Burger 950 tl

200 gr. chicken patty with cashews, yedikule lettuce,
cilantro, avocado, served with french fries
+bacon 1150 tl

Mushroom Burger 950 tl

veggie patty with 180 g chestnut, beech and oyster mushrooms,
chickpeas, kidney beans, parsley, parmesan, Yedikule lettuce,
caramelized onions, avocado, served with French fries

NOODLES

with seasonal vegetables & sunflower seeds

Shrimp 1450 tl • **Beef** 1450 tl • **Chicken** 1125 tl • **Vegetables** 1100 tl

SIDES

terme rice pilaf 500 tl

mashed potatoes with lemongrass & ginger 500 tl

mini salad 500 tl

french fries 500 tl

celery roots / broccoli / brussel sprouts 500 tl

baby potatoes with parmesan & rosemary 500 tl